

MACHINES FOR WORLD CLASS CLEANING AND DISINFECTION

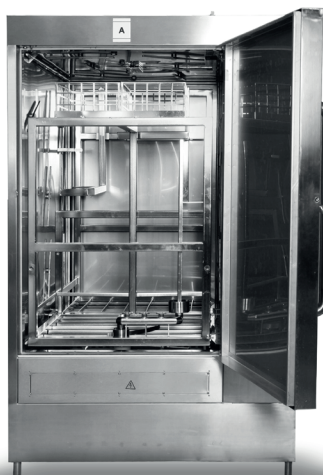
PESUTEKNC

FOOD INDUSTRY

AHTI



ISO 9001 certified, 14001 and 18001 compliant



Wash cabinet volume

- 2.00 m³

Washing temperature range

- +40°C to +85°C

Noise level

- 66 dB

Dimensions

- W 1358 D 1547 H 2045 (mm)

Weight

- 795 kg

Construction

- Stainless steel AISI 304

Other

- Cabinet for 2x20 l detergent canister

CONNECTIONS

Inlet water

- 3/4" connector
- Max +85°C warm water
- Cold water inlet 3/4"

Compressed air

- 1/2" connector

Drain

- ø 51 mm tube, automatic pump

Electrical

- Std. Voltage 3 x 400 V 50 Hz
- Other voltages available
- Fuse 3 x 63 A
- Power 38 kW
- Optional frequency optional 60 Hz
- 4 or 5 wire supply available

AHTI

For the highest capacity and versatility

- AHTI machines wash the gloves, knives and machine parts perfectly clean and disinfected at +85°C for maximum hygiene.
- Touch panel
- Twin powerfull wash pumps
- Total of 40 spinning spray heads circulate water effectively throughout the wash cabinet for ultimate cleaning result.
- Advanced washing and circulation system allows better space utilization and increased capacity.

AHTI is capable to clean and disinfect a wide range of the machinery parts, cylindrical items, tubes, hoses, bins as well as mesh gloves, knives and tools. Wash program times app. 9-65 min are designed to clean and disinfect for instance during the lunch breaks. Program times are adjustable according to specific washing requirements.

Wash programs

There are 4 programs available. Programs are designed for reliable disinfection of tools, boards and machine parts to excellent hygiene standard. Rinse cycles at the end of program secure the clean and safe washing result. Additional detergent pump option for washing aluminium items.

